

STEAK

SPECIAL



STARTERS

CARPACCIO

16,90

Argentinian Angus beef carpaccio with lamb's lettuce, freshly shaved Parmesan and baguette

GARLIC BREAD

4,90

BEEF TARTARE

16,90

Classically seasoned with shallots and capers, served with egg yolk, butter and toasted bread

MAIN COURSES

SEASONAL SALAD

17,90

With house dressing and pan-fried beef fillet tips, served with baguette

MIXED GRILL PLATTER

26,90

Selection of grilled meats, baked potato and salad

SCAMPI – HOUSE STYLE

21,90

In a garlic, tomato, onion cream sauce, topped with cheese and baked in the pan, served with baguette

STEAKS FROM ARGENTINIAN ANGUS BEEF

	Filet	Rumpsteak
»Natural« with homemade herb butter	25,90	23,90
»Madagascar« with pepper-cognac cream sauce	27,90	25,90
»Gratinated« with herb-garlic crust	29,90	25,90
»Spanish« stuffed with veal liver pâté, onions, garlic and black olives	30,90	
»For the Lady« stuffed with blue cheese and smoked oysters	32,90	
»Surf & Turf« with giant prawns sautéed in garlic	36,90	32,90

SIDE DISHES (CHOICE)

Baked potato with sour cream +4,90 €

Potato wedges +4,40 €

Fried potatoes with bacon, onions and caraway +4,90 €

Mediterranean grilled vegetables +4,90 €

Grilled corn on the cob +4,90 €

French fries +3,90 €

Fried cauliflower "wings" with BBQ coating +5,90 €

Sweet potato fries +4,40 €

BEEF FILLET TIPS »STROGANOFF«

24,90

In a fine cream sauce with mushrooms, onions and gherkins,
served with crispy potato pancakes and seasonal salad

RIB EYE STEAK FROM ARGENTINIAN ANGUS BEEF

»Natural« | with homemade herb butter

22,90

SIDE DISHES (CHOICE)

Baked potato with sour cream +4,90 €

Potato wedges +4,40 €

Fried potatoes with bacon, onions and caraway +4,90 €

Mediterranean grilled vegetables +4,90 €

Grilled corn on the cob +4,90 €

French fries +3,90 €

Fried cauliflower “wings” with BBQ coating +5,90 €

Sweet potato fries +4,40 €

DESSERTS

WARM CHOCOLATE CAKE

Served on a peach coulis with lemon sorbet
and whipped cream

8,90

